

COTTON-SEED MEAL FED TO BEEF CATTLE



Beef Cattle on a Western Ranch.

Because of the abundant supply of cotton-seed meal that there is likely to be in this country, specialists in the department of agriculture believe that the farmer has a better opportunity to make money by feeding beef cattle than for some years past. The feeding value of cotton-seed meal has been recognized by agricultural authorities for some time, and large quantities of it are exported annually to Europe, where the farmers, especially those in Denmark, are also aware of its usefulness. It now seems likely that the price of cotton-seed meal will continue to be considerably lower than in recent years, and the American

farmer should utilize it to advantage to make cheap gains. It can also be fed to dairy cows.

It is estimated that this year's yield of cotton-seed will be 6,680,000 tons. All of this will not be crushed, but if last year's proportions hold good again, about 2,000,000 tons of meal will be available. Last year approximately 400,000 tons were sent abroad, but nothing like this quantity will be exported this year because of the European war. The cotton specialists estimate that the quantity of cotton-seed meal on the home market will be 500,000 tons more than last year, with a resultant drop in the price.

IMPROVEMENT IN THE SOUTH

Bigger Grain Acreage and More Improved Farm Machinery Is Prediction of Government Expert.

(By H. E. SAEVLY, United States Department of Agriculture.)

From my observation and from reports of our county agents, it is my belief that the grain acreage of the South will be more than doubled. We have had some reports showing that in spite of the financial distress caused by the low price of cotton, there will be a large increase in the purchase of machinery for handling grain crops. To give an illustration, in one of the boll weevil infested counties of Alabama the farmers in a number of communities have come together and pledged to sow a given acreage of grain. Where a sufficient acreage was pledged funds were at once guaranteed to buy a threshing machine. In the same way two or three farmers having a small grain acreage have co-operated in the purchase of binders. In this county funds are already pledged for placing five threshing machines in communities where none have ever been before. Fifteen to twenty binders have been placed in the same way.

From reports of this kind I am led to believe that farmers will be able to get funds for buying the necessary machinery for handling the increased acreage in grain. It is gratifying to note also that the business men of the South are giving financial aid to farmers in this movement.

Chicks and Lice.

Almost anyone of ordinary intelligence can successfully raise a good bunch of chickens and, on the other hand, anyone can raise a good crop of chicken lice; but the man has yet to be born who can raise both chicks and lice in the same building and at the same time. It cannot be done, and there is no use trying it. Either get rid of the lice or they will help you get rid of the chicks.

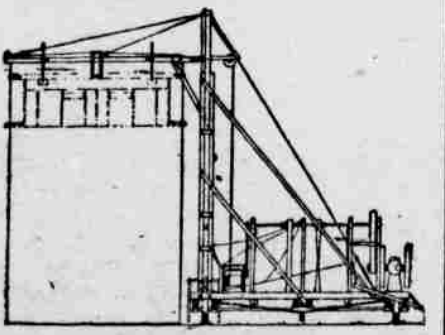
Churn at least twenty to thirty minutes—rapid churning affects the fat globules, and reduces the quality of the butter.

STACKER FOR HAY AND GRAIN

Invention of Kansas Man Possesses Number of Distinct Advantages—Engine Supplies Power.

The Scientific American in illustrating and describing a hay and grain stacker, the invention of J. A. Harvey of Ogden, Kan., says:

"The invention relates to stackers



Hay and Grain Stacker.

for hay, grain, straw, leaves and the like and possesses a number of distinct advantages, being especially adapted for forming stacks of large

QUAIL IS FRIEND OF FARMER

Bird Killed in Texas Had Remains of 127 Boll Weevils in Crop—Also Eats Chinch Bugs.

A quail killed in a potato field had in its crop the remains of 101 potato bugs. Another killed in Texas had in its crop the remains of 127 boll



Bob White.

weevils. Another killed in a Kansas wheat field had the remains of 1,200 chinch bugs. The chinch bug, as early as 1864, damaged staple crops \$100,000,000. Protect the quails!

GENERAL FARM NOTES

Young calves do not do well in damp, dingy quarters.

The storing of winter vegetables is economical and desirable.

A neglected hen never proves a profitable layer in winter.

It is not advisable to keep hens that have outlived their usefulness.

A few hogs will help turn those cull apples into profitable by-product.

Successful farming and marketing are the basis of all human progress.

The poultry-house that has neither a grit box nor dust box is not complete.

size and being easily operated by aid of a minimum expenditure of labor. An engine supplies power both for shifting the position of the machine and for raising and lowering the jointed platform.

Aid to Neighborly Feeling.
The social center in a community provides means for serious relaxation from work and for instruction. It provides a place for lectures, debates, etc., is the mutual place of meeting for clubs, the grange, farmers' union and other organizations which are transforming country life. The more get-together places we can have the better and the social center is a real help for any community in which it is found. To be a success it should have a young atmosphere and this will make older people younger. Just the place for wholesome amusement, for a quiet chat, the place to lengthen life on the farm, to abolish jealousies and bring a better neighborly feeling.

Do not feed your sows all the corn they care to consume, but give them all the good alfalfa hay they will eat.

MAKING CORNED BEEF

RECIPE THAT IS RECOMMENDED BY AN EXPERT.

Meat From Fat Animals Better Than That From Poor—Proportion of Salt is a Highly Important Matter.

The pieces commonly used for corned beef are the plate, rump, cross ribs and brisket, or in other words the cheaper cuts of meat. The loin, ribs and other fancy cuts are more often used fresh, and since there is more or less waste of nutrients in corned, this is well. The pieces for corned should be cut into convenient-sized joints, say, five or six inches square. It should be the aim to cut them all about the same thickness so that they will make an even layer in the barrel.

Meat from fat animals makes choicer corned beef than that from poor animals. When the meat is thoroughly cooked it should be corned as soon as possible, as any decay in the meat is likely to spoil the brine during the corned process. Under no circumstances should the meat be brined while it is frozen.

Weigh out the meat and allow eight pounds of salt to each 100 pounds; sprinkle a layer of salt one-quarter of an inch in depth over the bottom of the barrel; pack in as closely as possible the cuts of meat, making a layer five or six inches in thickness; then put on a layer of salt, following that with another layer of meat; repeat until the meat and salt have all been packed in the barrel, care being used to reserve salt enough for a good layer over the top. After the package has stood overnight, add for every 100 pounds of meat, four pounds of sugar, two ounces of baking soda and four ounces of saltpeter dissolved in a gallon of tepid water. Three gallons more water should be sufficient to cover this quantity. In case more or less than 100 pounds of meat is to be corned, make the brine in the proportion given. A loose board cover, weighted down with a heavy stone or piece of iron, should be put on the meat to keep all of it under the brine. In case any should project, rust would start and the brine would spoil in a short time.

It is not necessary to boil the brine except in warm weather. If the meat has been corned during the winter and must be kept into the summer season, it would be well to watch the brine closely during the spring, as it is more likely to spoil at that time than at any other season. If the brine appears to be rosy or does not drip freely from the finger when immersed and lifted, it should be turned off and new brine added, after carefully washing the meat. The sugar or molasses in the brine has a tendency to ferment, and, unless the brine is kept in a cool place, there is sometimes trouble from this source. The meat should be kept in the brine twenty-eight to forty days to secure thorough corned.—Andrew Boss, Agriculturist, University Farm, St. Paul.

Fried Rabbit.

Clean rabbit and cut into pieces. Put in salted water overnight. In the morning cover with fresh cold water and place over fire. Just before it reaches the boiling point add a piece of baking soda the size of a pea and after a few minutes drain this water off. Wash the pieces of rabbit again and put on with fresh water a medium sized onion. Cut fine two or three sage leaves and add a teaspoonful of salt. Simmer until quite tender, remove the meat, roll in egg and cracker crumbs and fry in hot butter or drippings. Brown a large tablespoonful of flour in the drippings and strained stock for gravy which the rabbit was boiled in. Very delicious and also cheap.

Sugar Cookies.

Two pounds sugar, one cupful butter, one egg, one cupful clabbered cream, one teaspoonful soda, one teaspoonful vanilla extract, one teaspoonful lemon extract, one teaspoonful baking powder; flour to roll soft. Mix as for cake, beating soda into the cream and sprinkle sugar over the top and bake in very slow oven. If the dough is allowed to stand 15 to 20 minutes before being rolled and the board and rolling pin are well floured they can be handled much softer and a better cookie will result.

Ironing Towels.

Many persons iron towels, fold them and put away before they are thoroughly dry. This is an error and sometimes leads to results not expected. In their damp condition there is a mold which forms on them, one variety of which is very injurious to the skin.

Tomato Short Cake.

Cover large layers of split short-crust with cream of tomato sauce or prepare unstrained tomatoes the same as for sauce and serve over the crust.

PRETTY CANDLE SHADE

TABLE DECORATION EASILY MADE AT HOME.

Simple Materials, With a Little Work and the Exercise of One's Ingenuity, About All That Is Needed.

Nothing adds more to the homelike air of a house than prettily shaded, lighted candles, whether upon the dining room table, in the living rooms or the boudoir.

Some of the very prettiest are home-made, as the illustration proves. This is made from four circular dillies of sheer handkerchief linen edged with cluny lace one inch wide, each dolly measuring six inches in diameter, for a small shade when finished, larger sizes up to lamp shades to be in proportion, of course.

If only one shade is to be made, the best and cheapest way is to cut the four squares from a handkerchief, because then there will be no waste. Linen is so wide that even when the smallest quantity is bought more than half will be wasted. A woman's handkerchief is ample for a small shade. A man's will make the larger. Also dillies all ready stamped for working can be bought at ten cents each. However, one may be more individual if she can trace her own design, and as they are so simple this should not be difficult to do. For instance, if she traced the design of her dinner ware upon the linen and worked it out in the same coloring the light shining through the linen would give the shade all the impression of being porcelain, too.

Another effective design that would shed a soft glow over the white cloth would be a sprinkling of autumn



Candle Shade Made of Circular Dillies.

leaves, using silk in the natural tints of the leaves. After embroidering the linen the edges are turned neatly under and machine stitched. Half a yard of lace will edge one dolly, the linen measuring four inches in diameter. A very good imitation cluny can be

FURS AND FUR SUBSTITUTES

Graceful, Becoming Models in Both—Winter Has Made a Change in the Styles.

Winter sees a decided change in the style of the newest wraps and stoles made in furs or fur substitutes. Last year the majority of the stoles were quite straight in shape, the widths varying from eight or nine inches to considerable proportions, but now the old-fashioned pelerine or small cape promises to be most popular.

Carried out in soft musquash, seal, cone, ermine or other fur many of these models are very graceful and becoming.

Some beautiful examples of shaped shoulder scarfs seen lately were made of broadtail or black ponyskin, as supple and silky as satin, trimmed with effective touches of taffeta or velvet, in some cases with another fur introduced around the neck or decorating the ends.

For those, however, who find these real furs too costly the new makes of ponyskin and broadtail cloth answer most admirably. Those manufactured furs are such faithful copies of the real article that in many instances it requires an expert to discriminate between the two.

Those who require an up-to-date fur wrap at a moderate cost cannot do better than copy the real furs in fur cloth. This is by no means a difficult proceeding, as the fur cloth can be obtained in wide widths that can readily be draped in graceful lines.

When making up a stole in fur material it is as well to add an interlin-

AFTERNOON GOWN



This charming afternoon gown is called "La Dame et la Mode." It is of white ottoman. The new decollete is shown in a pretty effect running from shoulder to shoulder in fichu effect. The new waist line is short, coming to a point at the front. The new skirt is extremely wide, laid in folds and allows sufficient room for walking, dancing, etc.

bought for ten cents a yard; that will be 20 cents for the four dillies and probably only 15 cents for the handkerchief. Ten cents for embroidery silk will be ample, while the square wire shades come from ten cents upwards.

In putting on the lace the outer edge must be perfectly flat and without the slightest bit of fullness. For this reason it is better to use quite a narrow lace edging. The inner edge must be drawn up, of course. Then it is basted neatly to the edge of the dolly, and stitched by machine. A certain crispness in the linen is necessary to keep the shade firm. This is obtained by, putting through warm water and then through a thin boiled starch. They can be ironed, needled downward, on flannel, but there is no better way of pressing embroidered linens than to lay them dripping upon the sides of a porcelain bathtub and leaving them there until bone dry.

They will look like new, the embroidery will stand out clearly (embroidery upward this time), and there is no hot iron to fade the colors. Every scrap of air must be pressed out, and the edges of the lace be clearly defined when laying on the tub. This done, leave the article absolutely alone.

The dillies are attached to the wires with a few stitches taken through the lace.—Washington Star.

ing of thin wool wadding, which gives extra warmth and firmness, this again being covered with soft satin or thick silk.

A smart effect is given one set by the little upstanding frill of black velvet that edges the inner side of the stole about the shoulders and is again repeated as a decorative band across the front of the muff.

MOCK EARRINGS FIND FAVOR

Change From Old Design of Ornamentation Has Pleased the Woman of Fashion.

Mock earrings are the newest novelty. You can see them any afternoon on Broadway. A hairpin, an almost invisible chain and a pendant—that's the combination. The hairpin is stuck in the hair just above and on a line with the back of the ear. The chain hangs from the hairpin and is mostly hid by the ear. The pendant is suspended from the end of the chain on a line with the tip of the earlobe, where it dangles free. All sorts of colored stones are used for pendants. Women who wear mock earrings, of course, refrain from sticking big tortoise shell hairpins in a northeasterly direction under their hats.—New York Letter to the Pittsburgh Dispatch.

Blouses for Evening.

Many of the evening blouses are of lace combined with chiffon velvet. Satin and silk waistcoats of striped velvet figure on the front of many blouses, matching a rolling collar of the same, with an organdis collar above.